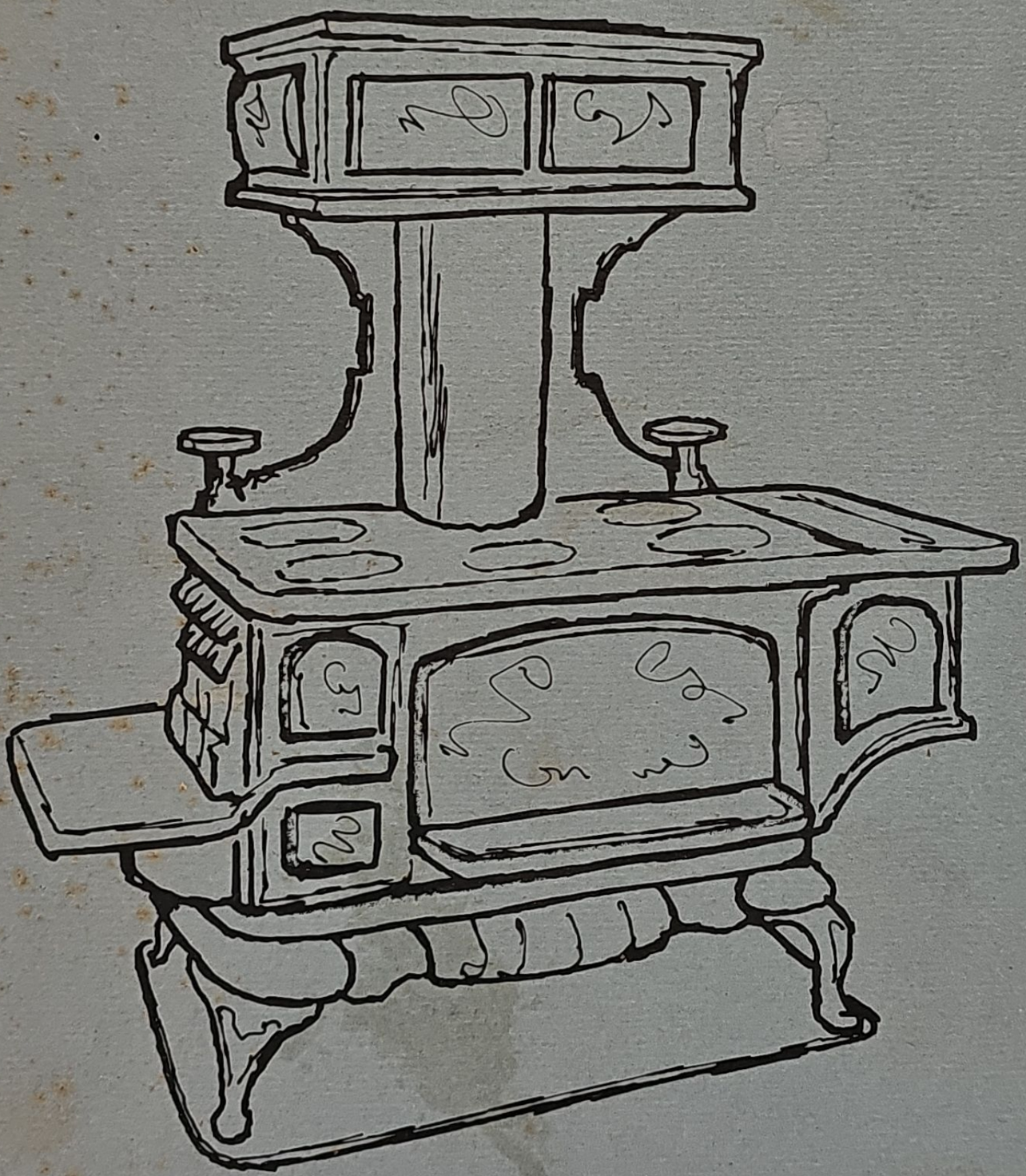
The Wood Stove



TC 450

To Serve
from Grandma
Schassow

Foreword

I Love You

This is a collection of recipes from the families of the Wood Products Manufacturing Managers. Some are family recipes, passed from generation to generation; some have been shared through friendship; some gathered in the many parts of the world where Weyerhaeuser people live. These recipes are presented for your enjoyment, with the hope that they will find a place among your favorites.

*W P M M W**

**Wood Products Manufacturing Managers' Wives*

Table of Contents

Cold Deck Data . . . . . page 1
(Sips and Dips)

Log Pond Inventory . . . . . page 8
(Soups)

Spreaders . . . . . page 14
(Biscuits and Breads)

Green Chain Courses . . . . . page 24
(Salads)

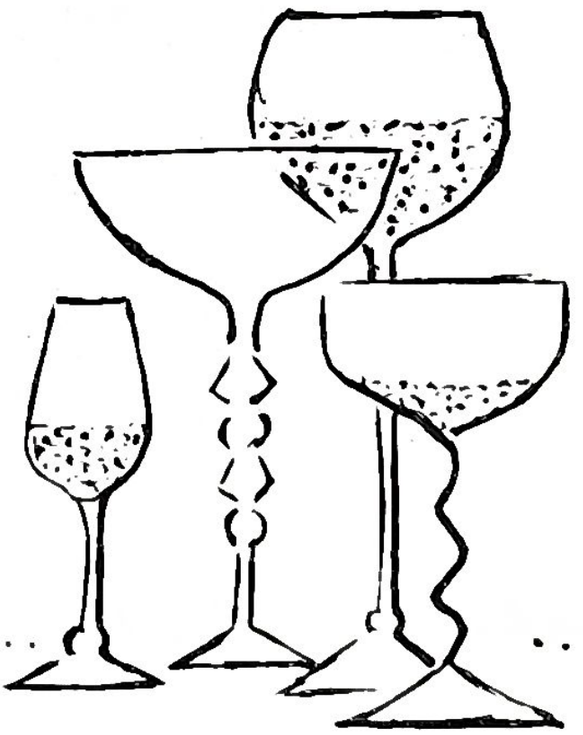
Trimmers . . . . . page 33
(Vegetable Dishes)

Head End Events . . . . . page 40
(Main Dishes)

Finishing Schedules . . . . . page 62
(Desserts)

Specialty Products . . . . . page 81
(Miscellaneous)

Cold Deck Data



PARTY PUNCH

2 Cups Apple Juice
1 Pkg. (3 oz.) Raspberry Jello
1 Apple studded with cloves
1 Qt. Cranberry Juice
1 Qt. Lemon-Lime Beverage (Wink)
1 Bottle Champagne

Mix the apple juice, cranberry juice and jello, Add the lemon-lime beverage and the champagne just before serving. Swirl the clove studded apple in the punch for a minute or two just for a hint of added flavor.

Serves 25. (4 oz. punch cups)

Artificial sprigs of holly or other seasonal decorations can be frozen in water in a Bundt pan or ring mold. It looks pretty and the block of ice will last about 3 hours in your punch bowl.

Cheers!

Pat + Bill Cooke

"SIN FIZZ"

3/4 blender of crushed ice

1 egg

1/3 can Orange juice frozen

1 tablespoon crushed pineapple

1 teaspoon powdered sugar

1 jigger cream

Vodka or Gin to Taste

Serves 5-6

This is an excellent breakfast for the morning after.

Bob Williams
Ellen

HOT CHOCOLATE MIX

In Aberdeen we drank lots of Hot Chocolate. I learned this easy mix to add to hot water for one cup or a "round"

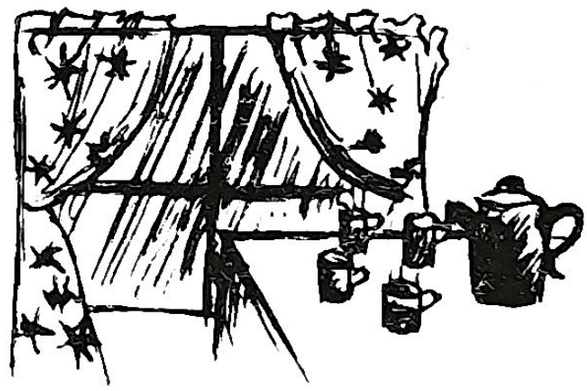
1 lb. Nestle's Quick

6 oz. Pream or likewise

11 cups powdered milk

3 tbsp. per cup – or – to your liking.

Seal and store



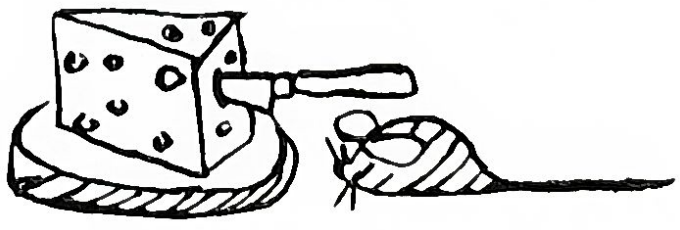
Clarice Falconer

Philadelphia (Mississippi) Cheese

1 8-oz. package Philadelphia cream cheese. Puncture all over with a fork, and pour soy sauce to cover. Let stand several hours. Sprinkle with toasted sesame seeds. Serve with crackers.

Easy and good ! !

Jo Rodgers



YE OLDE EGG NOG

4 eggs

4 tbsp. of sugar

1/4 tsp. salt

1 tsp. vanilla

4 cups milk

Nutmeg

1. *With a blender or egg beater mix in sugar and salt and eggs and beat until thick and lemon-colored.*

2. *Add vanilla and milk and beat until well mixed.*

3. *Pour into container, sprinkle with nutmeg and chill*

Donn Falconer

Recipes

Log Pond Inventory

CLAM CHOWDER

5 cups diced potatoes
1/2 cup diced onion
6 strips diced bacon or same salt pork

1/2 tsp. salt
2 cans (16 oz.) clams diced or minced
1/4 cube butter
1 can milk

Cover diced potatoes and onion with water. Add cooked diced bacon and salt. Boil until potatoes are done. Add clams (diced are best). Remove from heat. Now take 1/4 cube of butter and make a thick white sauce, about a short cup (2/3). Add to soup. Now pour in canned milk plus ordinary milk to a total of 12 oz. milk all together. Reheat to serve.

This is an old "beach" recipe from our Whidby Island summers. Fresh ground clams do improve it.

Howard Hunt

Bouillabaisse

1/4 cup olive oil
2 - 3 stalks chopped celery
1 med. onion chopped
1 clove garlic finely chopped
1 leek sliced (or one green onion)
1/2 tsp. thyme
1/2 bay leaf
2 cups crushed tomatoes
1 cup bottled clam juice
1 cup white dry wine
1/2 cup chopped fennel or 1/2 tsp. crushed fennel seeds
1 pinch saffron
2 tbsp. chopped parsley
1 small lobster cut into pieces
12 med. mussels – well scrubbed and debearded
12 raw shrimp – shelled and deveined
12 scallops
1 lb. red snapper or cod cut into pieces

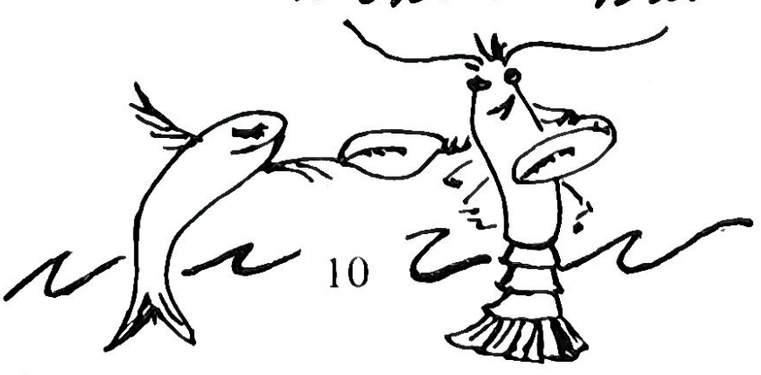
1. In large kettle heat the oil, add celery, onion, garlic, leek, thyme, and bay leaf. Cook for five minutes.

2. Add tomatoes, clam juice, wine, fennel, saffron, and parsley. Simmer for 15 minutes.

3. Add seafood and cook 15 minutes more.

This receipe is a family favorite given to me by a close friend in Cottage Grove. (Lobster and mussels may be omitted and crab may be added right before serving.)

Donna Williams



Coburg Inn – 1877
Coburg, Oregon

Beer Cheese Soup

3/4 cup butter
1/2 cup 1/8" diced celery
1/2 cup flour
2-1/2 pints chicken stock
2 tbsp. Parmesan cheese
1/4 tsp. Accent
1/2 cup 1/8" diced carrots
1/2 cup 1/8" diced onion
1/2 tsp. dry mustard
6 oz. cheddar cheese
1 – 11 oz. bottle beer

Salt and pepper to taste.

Method:

Saute vegetables until done, but not browned. Blend in flour, dry mustard and chicken stock; cook 5 min. Blend in cheddar cheese and beer. Let simmer 10 min. Season and serve with French bread and tossed salad.

Jan Fossum

Mama Mafia's Minestrone Soup

1 lb. ground beef
1 cup chopped onions
1 cup cubed raw potatoes
1 cup sliced raw carrots
1/2 cup diced celery
1 cup shredded cabbage
1 No. 2 can tomatoes
1/4 cup rice or pearl barley
1 small bay leaf, crushed
1/2 tsp. dried thyme
1/2 tsp. dried sweet basil
5 tsp. salt
1/4 tsp. pepper
1-1/2 quarts water
Grated American Cheese

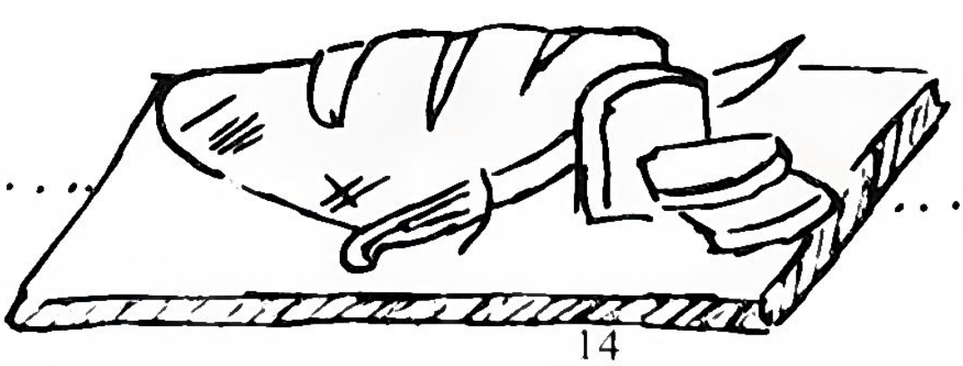
. . . . In kettle, cook beef with onions until slightly brown; add potatoes and next 4 ingredients; bring to a boil. Sprinkle in the rice or barley; add bay leaf, and next 5 ingredients. Cover and simmer 1 hour. Serve sprinkled with cheese. Makes 6 servings.

In an hour's time, you can serve a really hearty, homemade soup. Use any leftover vegetable, or whatever you might have on hand.

Nancy Leuschel

Recipes

Spreaders



SWEDISH PANCAKES

Heat together in saucepan . . . . .

2 tbsp. butter
1 cup milk

When slightly cooled, beat in . . . . .

2 eggs, beaten
1/2 cup sifted flour
1 tsp. baking powder
1/2 tsp. salt

Beat until smooth. Bake in greased skillet either large pancakes (tilt skillet to cover pan evenly — these I call French pancakes) or make dollar size pancakes.

This is a week-end treat at our house; one gets big pancakes and the other wants small ones and I'm lucky if there's any left at all for me.

Teddy Isaacson

Plymouth Hush Puppies

Mix:

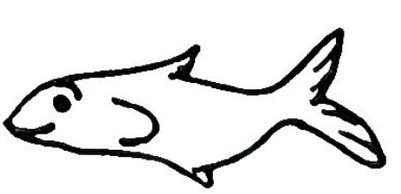
2 cups corn meal
1 cup plain flour
4 tsp. baking powder
2 tsp. sugar
2 tsp. salt
3 eggs
1 med. onion chopped fine
1 cup whiskey (be sure this goes into *mix*)

Add water to thick consistency – drop spoonfuls into hot oil.

Outstanding dipping batter for oysters and shrimp.

The name comes from fishermen putting cornmeal into fat while frying fish to throw to the dogs to keep them still - - -

Clarice Falconer



BAKING POWDER BISCUITS

2 cups sifted flour
4 tsp. baking powder
1/4 tsp. salt
1/2 cup shortening
1 tsp. sugar
1 egg

Cut shortening into ingredients. Beat an egg in a measuring cup and fill to 3/4 cup mark with milk. Mix into flour mixture, knead slightly and roll out to about 1/2 in. thickness. Cut out biscuit size. Bake 10 min. in a 425° oven.

An Everett recipe of long standing.

Howard Hunt

SOUR CREAM COFFEE CAKE

Our Sunday morning favorite

1 cup margarine or butter)
1-1/4 cups sugar) cream

2 eggs, beaten in well

1 cup sour cream, added alternately with

2 cups flour
1/2 tsp. soda
1-1/2 tsp. baking powder

1 tsp. vanilla

Put 1/2 mixture in buttered and floured 9" tube. Spread around

3/4 cup chopped walnuts
1 tsp. cinnamon
2 tbsp. sugar

Cover with remaining mixture. Place in cold oven and bake 350° for 55 minutes. Let cool slightly, then turn out.

Sally Abel

BRAN REFRIGERATOR MUFFINS

(Quantity Mixture)

2 cups boiling water
2 cups of 1# box of Nabisco 11% Bran
or Kellogs All Bran (not flakes)
1 cup shortening
3 cups sugar
4 eggs
1 qt. buttermilk

Sift together:

5 cups flour
5 tsp. soda
1 tsp. salt

Pour 2 cups bran over 2 cups hot water. Cool.

Cream shortening, sugar and eggs. Add buttermilk & soaked bran mixture, then flour mixture.

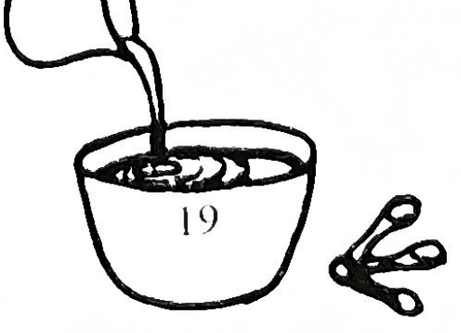
Mix rest of pkg. of bran into first mixture.

Bake in well-greased muffin tins (do not use paper liners) for 15 min. at 400°

May be stored in covered jars in refrigerator. Keeps at *least* 3 weeks.

This recipe came from D. G. Ingle, a former home ec. teacher graduate from W.S.C. who lived next to us in Eugene.

Doreen Young



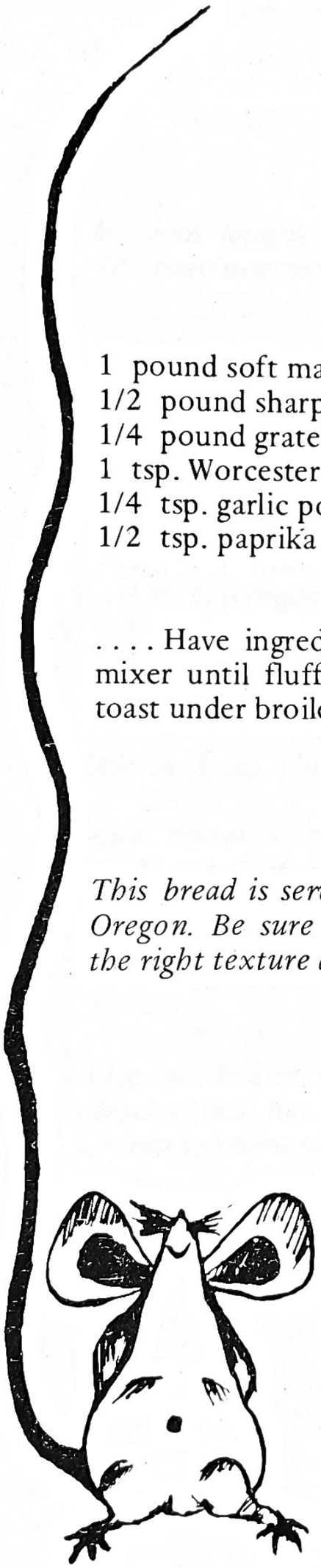
Cheese Bread Spread

1 pound soft margarine
1/2 pound sharp cheddar cheese
1/4 pound grated Romano cheese
1 tsp. Worcestershire sauce
1/4 tsp. garlic powder
1/2 tsp. paprika

. . . . Have ingredients at room temperature. Whip slowly in mixer until fluffy. Spread on sourdough French bread and toast under broiler until just bubbly.

This bread is served at "The Pantry" restaurant in Portland, Oregon. Be sure to use the sourdough bread because it has the right texture and flavor.

Nancy Leuschel



My kids laughed when I sat down to write for a cookbook. The only one they suggested I send in is my Spoonbread - -

Ye Olde Spoonbread
Southern Style

6 servings — combine and blend:

1/2 cup white (or "yankee yellow") corn meal
1/4 cup regular flour
1 tbsp. sugar
3/4 tsp. salt
1 tsp. any baking powder

Stir in: 1 egg and 1 cup milk

Beat batter — melt in baking dish 2 tablespoons butter — pour in batter. Place in 375° oven — pour over the top 1/2 cup milk — bake 45 minutes.

I double this recipe as I make it for company. The top layer should look like scrambled eggs or rather custard looking — cornbread consistency underneath.

Clarice Falconer

Danish Kringle or Coffee Cake

4 cups flour
1 tsp. salt
1 cup cold shortening

Cut shortening into flour and salt.

Add:

1 cup milk, scalded and cold to
1 cake yeast, prepared according to directions

Combine:

3 egg yolks
2 tbsp. white sugar

Beat well and add to milk-yeast mixture. Pour over flour-shortening and mix well. Cover and refrigerate overnight.

Next day:

Beat 3 egg whites until stiff; add 4 tbsp. brown sugar slowly. Divide dough into 4 equal parts. Roll thin (1/4") into rectangles or triangles. Spread with 1/4 egg white mixture and sprinkle with chopped nuts, prunes, dates, raisins, apples, blueberries or jam. Roll and shape like a crescent. Let rise 2 hours. Bake about 30 min. at 375° F. Frost with thin powdered sugar frosting and sprinkle with nuts.

Jean Welch

Recipes

Green Chain

TWENTY-FOUR HOUR SALAD

3/4 cup sugar

3 eggs (lightly beaten)

Juice of 1 lemon

Juice of 1 orange

1 large can of pineapple chunks

1/2 pound of marshmallows cut in half

1 cup whipping cream

Cook sugar, eggs and juice in double boiler until thickened, stirring frequently. Let cool and add drained pineapple chunks and marshmallows. Fold in whipped cream and let stand 24 hours in refrigerator.

24-hour salad is a good picnic salad and goes well with ham or turkey.

Penny Wulff

Frozen Bing Cherry Salad

1 No. 2 can pitted Bing cherries
1 buffet can pineapple tidbits
4 oz. cream cheese
1/2 cup commercial sour cream
2 tbsp. sugar
1/8 tsp. salt
1 tsp. grated lemon peel
1/2 tsp. powdered ginger
1 tsp. pure vanilla extract
4 drops red food color
1 cup miniature marshmallows

Drain cherries and pineapple. Have cream cheese at room temperature, then beat until fluffy. Add sour cream, sugar, salt, lemon peel, ginger, vanilla and food coloring. Mix well. Carefully stir in cherries, pineapple and marshmallows. Pour into ice cube trays or 1 quart mold. Freeze. Makes 6 servings.

Ruth Kilner

SWEET FRENCH DRESSING

2 cups oil

1-1/2 cups sugar

1 cup vinegar

1 med. onion grated

1 tbsp. salt

1 tbsp. paprika

Beat for 20 minutes

Adding the vinegar just before you have finished keeps this dressing from separating. A good Colorado recipe from my Aunt.

Donna Williams

GREEN GODDESS SALAD

1 tube anchovy paste
3 tbsp. salad dressing
5 - 6 finely chopped green onions
1/2 pt. sour cream
3 tbsp. lemon juice
3 tbsp. vinegar
1 tbsp. coarsely ground pepper
1 head lettuce
1 head romaine
Crab meat or shrimp or both

Mix dressing and add to torn lettuce and romaine.

This delicious salad is from a very good friend and former Weyerhaeuser employee.

Amelia Williams

Strawberry Salad

2 pkgs. 3 oz. strawberry jello
1-1/2 cups boiling water
16 oz. pkg. frozen strawberries (not drained)
1 cup crushed pineapple (8 to 9 oz.)

1/2 cup chopped pecans
1 cup sour cream

Add hot water to jello and then add frozen strawberries. Chill until slightly thickened. Put 1/3 of mixture into mold and allow to set. Fold sour cream into remainder, add pineapple and pecans and pour over congealed jello. Chill.

Mrs. Barbara Egan

Cauliflower Salad

2 cups sliced cauliflower

1/2 cup chopped pimento

1/2 cup chopped black olives

1/3 cup chopped green pepper

3 tbsp. chopped green onions

Blend:

1 tsp. salt, 1/2 tsp. sugar, 1-1/2 tbsp. lemon juice, 1-1/2 tbsp. wine vinegar, 4-1/2 tbsp. salad oil.

Pour over vegetables and marinate several hours.

Jo Rodgers

SPINACH SALAD

A Paul Hagles Recipe

10 oz. fresh spinach

6 strips bacon (fried, chopped)

Green onions

1/2 pound raw mushrooms, sliced

Dressing:

2 tbsp. lemon juice

1/8 tsp. pepper

1 tbsp. sugar

6 tbsp. olive oil

3/4 tsp. salt

1/8 tsp. dry mustard

1 clove garlic

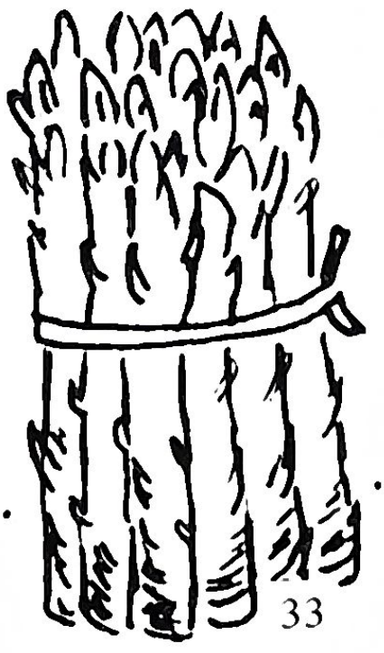
1 egg yolk

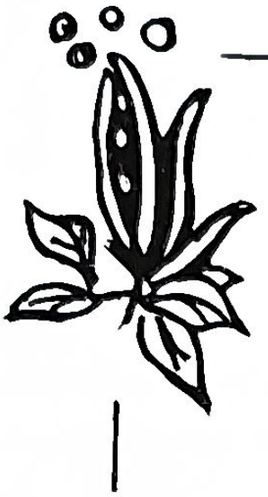
Put in jar and shake well.

Amelia Williams

Recipes

Trimmers





PEAS AND RICE

Particularly good with anything from the barbecue.

In heavy skillet, saute 4 bacon slices until crisp. Remove bacon and pour off fat. In 2 tbsp. butter in same skillet, cook 1 small minced onion with 1 (10 oz.) pkg. frozen peas 5 minutes, stirring frequently. Add 3/4 cup raw regular rice and cook until well coated with butter. Stir in 2 cups chicken broth, 1 tsp. salt, dash pepper. Simmer, covered, 20 - 25 minutes, stirring occasionally or until rice absorbs all liquid and is tender. Top with Parmesan cheese and crumbled bacon.

Sally Abel

Vegetable Casserole

Say – this is a good casserole dish I discovered at the local church social this year.

Combine in dish and mix

1 can creamed corn

1 can or frozen acorn squash

1 can mushroom soup

Sprinkle can french fried onions on top. Bake 325° 1/2 hour or so.

Clarice Falconer

Broccoli Casserole

2 pkgs. frozen, cooked and drained broccoli

1 can cr. mushroom soup (undiluted)

1/2 cup mayonnaise

1/2 cup grated cheese

1 tbsp. lemon juice

1 jar (2 oz.) pimento, chopped

1 cup crushed cheese crackers

1/2 cup slivered almonds or pecans.

Arrange broccoli in buttered casserole.

Mix soup, mayonnaise, lemon juice and cheese. Spoon this mixture over broccoli. Top with the pimentos, crackers and nuts.

Bake 350° for 20 - 30 min. Serves 8.

This I usually serve with fish, ham or breaded pork chops.

Doreen Young

RED CABBAGE

This is a recipe handed down from my Mother. Different from the usual – and better and easier. Great with roast dinners.

Shred a head of red cabbage and put in cooking pot.

Add about 1 cup each of sugar and vinegar (apple cider).

Cover with water.

Salt.

Boil slowly for 1-1/2 hours. Drain. Fry 5 slices cut-up bacon crisp. Add bacon and drippings to cabbage.

Salt and pepper to taste and serve.

Betty Kovich

CHEESE AND CHILE RICE

1 cup long grain rice; boiling salted water
1 can (4 oz.) whole green chiles, seeded and diced
1-1/2 cups sour cream
1/2 pound jack cheese, shredded (about 2 cups)

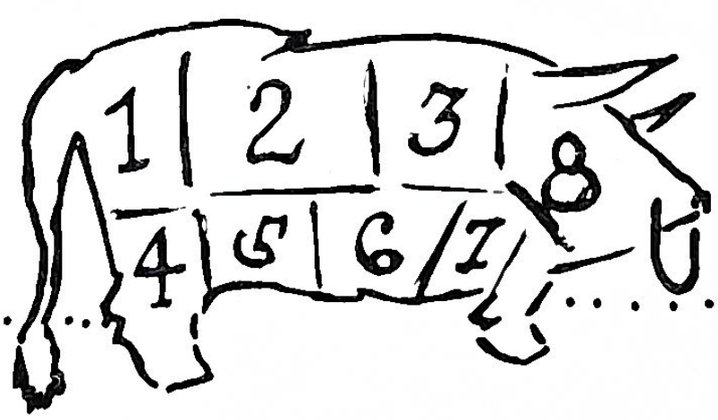
. . . . Cook rice in boiling water according to package directions. Combine the cooked rice, chiles, sour cream, and 1-1/2 cups of the cheese. Turn into a greased 1-1/2 quart casserole; sprinkle remaining cheese on top. Bake, uncovered, in a 350 degree oven for about 30 minutes, or until cheese is bubbly and rice is heated through. Makes 6 servings.

Otto was lukewarm about any rice dish until I found this recipe. Maybe it's the hot chiles that turned him on. I often use cheddar cheese on the top to add more color.

Nancy Leuschel

Recipes

Head End Events



Shrimp Remoulade

3 lbs. fresh or frozen small or medium-sized shrimp
1 cup mayonnaise
2 tsp. dry mustard
2 stalks celery, minced
6 green onions, minced
2 drops Tabasco sauce
1 tsp. salt
1 tsp. paprika
3 sprigs parsley

Boil and peel shrimp, and chill.

Mix mayonnaise, dry mustard, onion, celery, Tabasco sauce, paprika, salt and parsley. Let set at least 3 hours. Pour over boiled shrimp and serve.

This is from an old and famous French Restaurant, across from the French Market, just off Jackson Square in New Orleans.

Margaret Malcolm

Almond Shrimp Bake

1 lb. frozen or fresh raw shrimp, shelled and deveined
1 tbsp. lemon juice
3 tbsp. vegetable oil
3/4 cup uncooked rice
1/4 cup finely chopped green pepper
1/4 cup finely cut onions
2 tbsp. butter or margarine
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. mace
Dash cayenne
1 10½ oz. can tomato soup
1/4 cup water
1 cup heavy cream
1/4 cup sherry
1/2 cup slivered blanched almonds
2 cups corn flakes or 1/2 cup packaged corn flake crumbs
2 tbsp. butter or margarine, melted

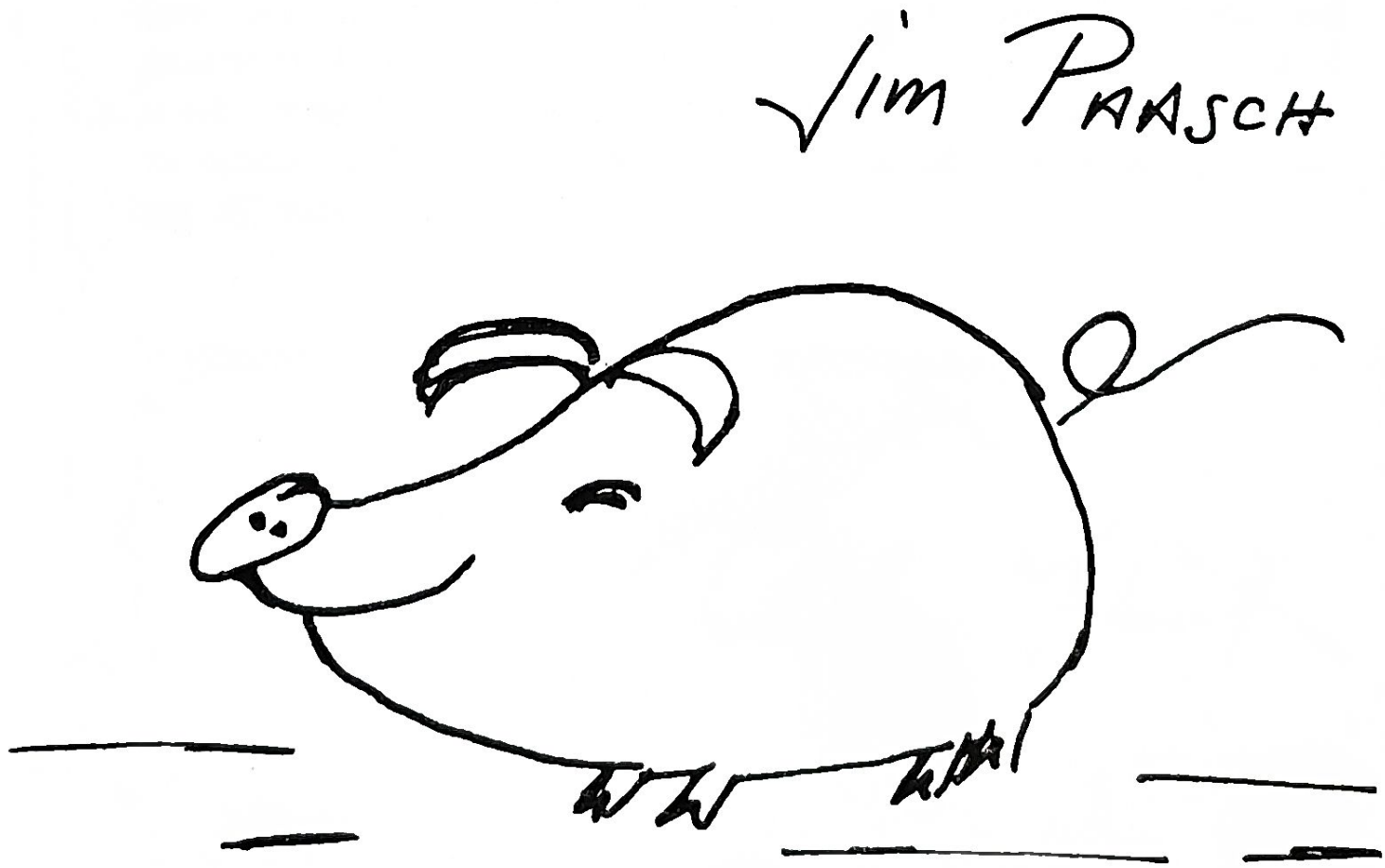
Cook shrimp in boiling salted water for 5 minutes, drain. Cut shrimp in half lengthwise, place in a 2 qt. casserole; sprinkle with lemon juice and vegetable oil. Reserve about 8 halves for garnish. Cook rice according to package directions. Drain. Saute green pepper and onions in heated butter about 5 minutes. Add with rice, seasonings, soup, water, sherry and 1/4 cup almonds to shrimp in casserole. Mix lightly. Bake in a 350° oven for 20 min. Meanwhile if using corn flakes, crush into fine crumbs. Combine butter and corn flake crumbs; mix with remaining almonds and reserved shrimp. Remove casserole from oven; top with crumb mixture. Return to oven and heat 15 minutes longer or until mixture is bubbly and crumbs are slightly browned. Yield: 6 to 8 servings.

I usually prepare this in advance and it does take more time to bake than the 20 minutes as the ingredients are all cold; not so "soupy" if cooked longer.

Teddy Isaacson

Barbecued Pork Chops

Have butcher cut loin chops 1-1/4" thick. Combining equal parts of beer, soy sauce and honey — marinate the chops in this mixture for at least 3 hours, turning and basting the chops frequently. Broil over charcoal, turning the chops every minute or two and basting with the marinade on each turning. Cook until no pink remains in the center of the meat — usually 20 to 30 minutes, depending upon the intensity of the heat. The chops should be about 4" from the coals during broiling. Use a brush for the basting.



SEAFOOD IN CHEESE SAUCE

1/2 lb. crab meat
1/2 lb. cooked shrimp
1/4 cup butter
1/4 cup flour
2 cups milk
1 tsp. salt
1 (6 oz.) can mushrooms
3/4 tsp. green pepper
1/4 cup green onions
1/4 cup black olives
3/4 tsp. pimento
2 cups grated cheese

Make white sauce with butter, flour and milk. Season with salt and add mushrooms, green pepper, onions, olives and pimento. Mix well. Stir in seafood and 1-1/2 cups cheese and cook over low heat until cheese melts. Put in shallow casserole and sprinkle with remaining cheese. Bake at 350° for 30 minutes.

A favorite from Coos Bay. It also freezes very nicely.

Ada Hunt

SALMON BISCUIT ROLL

1/2 cup chopped celery
1/2 cup chopped green pepper
1/4 cup chopped onion
2 tbsp. butter
1/2 cup chopped black olives (optional)
1 (1#) can red salmon
1 can cream of chicken soup
2 cups biscuit mix
2/3 cup milk
1 egg
1 tbsp. water

Saute celery, pepper, and onion in butter until tender. Add olives. Drain salmon: reserve liquid. Add salmon with 1/4 cup of chicken soup to vegetables. Set aside.

Combine biscuit mix and milk, turn onto floured surface. Knead 12 times. Roll dough into 9x12 rectangle; set aside trimmings. Cover dough with salmon mixture; roll up as for jelly roll. Place on baking sheet, seam side down. Combine egg and water; glaze roll.

Bake at 400° for 25 minutes until golden brown.

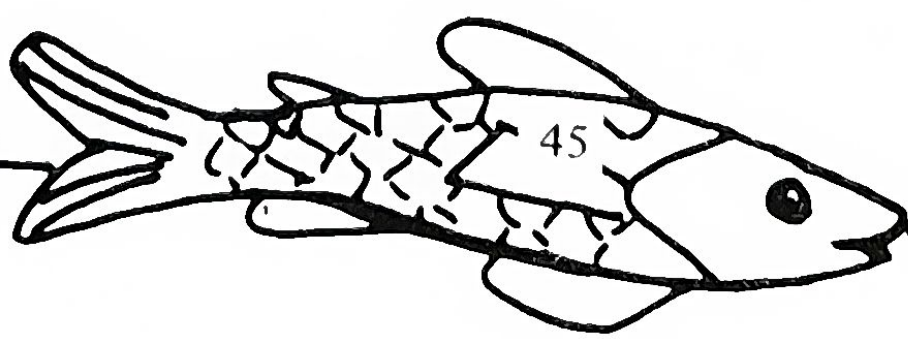
Serve with Piquant Sauce.

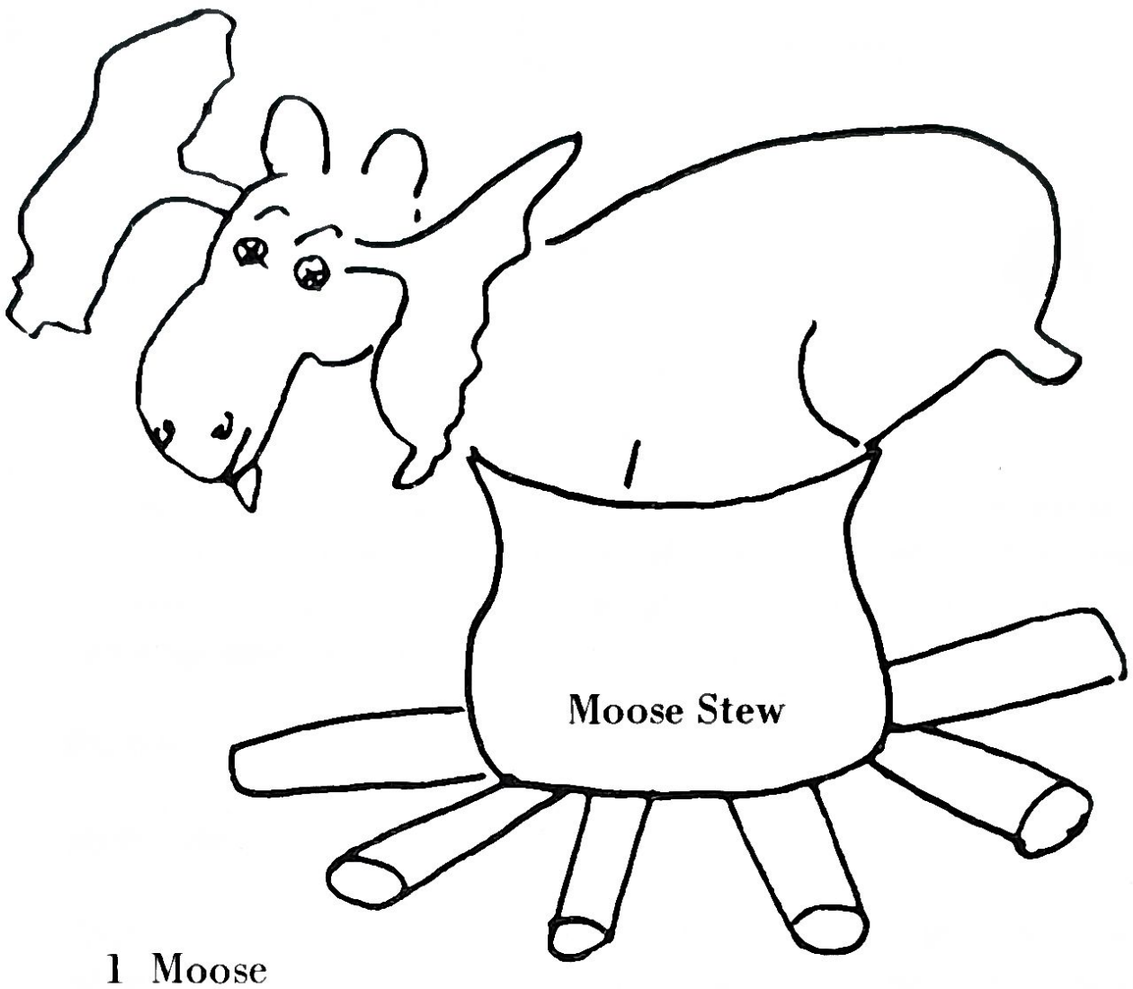
PIQUANT SAUCE

Add milk to salmon liquid to make 1/2 cup. Combine with remaining chicken soup and 1 tbsp. lemon juice in small saucepan: heat to boiling. Spoon over individual servings.

Nice – when you can't get fresh salmon.

Pat Cooke





1 Moose

100 gal. brown gravy

salt and pepper

2 rabbits (optional)

25 Cds. wood

Cut moose into bite sized pieces. This takes 2-3 months. Cover with brown gravy; cook over wood fire about 3-4 weeks at 464°. This serves 1800 people. If more expected, add 2 rabbits. Do this only if absolutely essential, as most people do not like hare in their stew.

John McInnes.

Wild Duck

Having lived in "Duck Country" for several years, I managed to ruin many duck dinners with any number of sure-fire caldron-cooking methods before a dear friend divulged her simple method for a truly Gourmet meal every time – if they're not fish-eating ducks!

Par-boil whole ducks in salt water for one hour. Drain.

Stuff with your favorite sage dressing. Salt and pepper.

Wrap each duck individually in foil in such a way that they can be opened up and resealed several times during cooking – and set in an open roaster.

Heat over to 400°. Put in ducks and turn oven down to between 300°-350°.

Cook 3 hours, basting each duck with about 1 tbsp. red wine - Burgundy - every hour. Serve one per person.

Bobby Kovich

These two recipes are musts to accompany the wild duck.

HUNTERS SAUCE

1/2 cup currant jelly (Makes 1 cup)
1/4 cup port wine
1/4 cup catsup
1/2 tsp. Worcestershire Sauce
2 tbsp. butter

Combine all ingredients in small pan. Stir over low heat until jelly and butter are melted. Serve sauce piping hot.

WILD RICE PILAFF

1/2 cup butter (Serves 4-6)
1 cup wild rice
2 cups chicken broth
Green onion and green pepper (chopped fine) to taste
salt and pepper

Saute rice in butter. Put in casserole. Add other ingredients. Cover tightly. Bake in 350° oven for 1 1/2 hours. Do not peek 'til it's done.

Beaty Kovich

Baked Chili Casserole

1 to 1-1/2 lbs. hamburger, browned and drained

Add:
1 large can chili and beans
1 small can tomato sauce
3/4 cup water
1 pkg. Taco seasoning mix
2 tbsp. onion flakes
1/2 can whole corn
3 or 4 tbsp. crumbled sweet pepper flakes

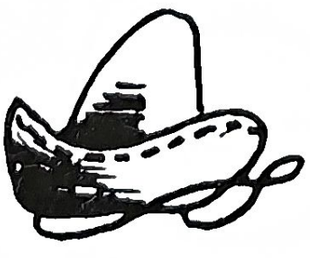
Simmer this whole mixture until heated through.

Mix 1 pkg. cornbread as the pkg. directs.

Spread cornbread mix over top of simmering mixture. Then sprinkle with crumbled Taco Chips. Bake in oven for time the cornbread pkg. specifies. Serve right from the skillet.

Fresh onions are better than the flakes if time is available. Black olives, sliced, may be added to the mixture before the cornbread topping. For those with sturdy stomachs, try adding about 1 tbsp. chili powder to the dry cornbread mix before the liquid is added. It gives it a little better color.

I usually serve this with a combination salad indoors or with a vegetable platter and a lime jello salad in warmer weather.



Doreen Young

Ham – Cheese – Broccoli Bake

8 slices day-old bread

8 ounces sharp American cheese

1 cup cubed ham

1 10 oz. package frozen chopped broccoli

4 eggs

2-1/2 cups milk

1/2 tsp. prepared mustard

1 tbsp. chopped onion

1-1/2 tsp. salt

Cut doughnuts from bread and save for top. Place holes and crusts in buttered casserole. Place sliced cheese on top. Thaw broccoli enough to separate and place over cheese. Place ham, next. Then put doughnut shaped bread on top. Beat eggs, add milk and seasonings. Pour over ingredients. Refrigerate overnight or all day. Bake at 325° F. for 1 hour. Let stand 10 minutes before serving.

Jean Welch

CHICKEN CRISP

3 cups cooked chicken

3 cans mushroom soup

3 cans Chinese noodles (save 1/2 for top)

2 jars mushrooms

1 cup celery *(Sauteed in butter)*

1 small onion

1 1/2 cups milk

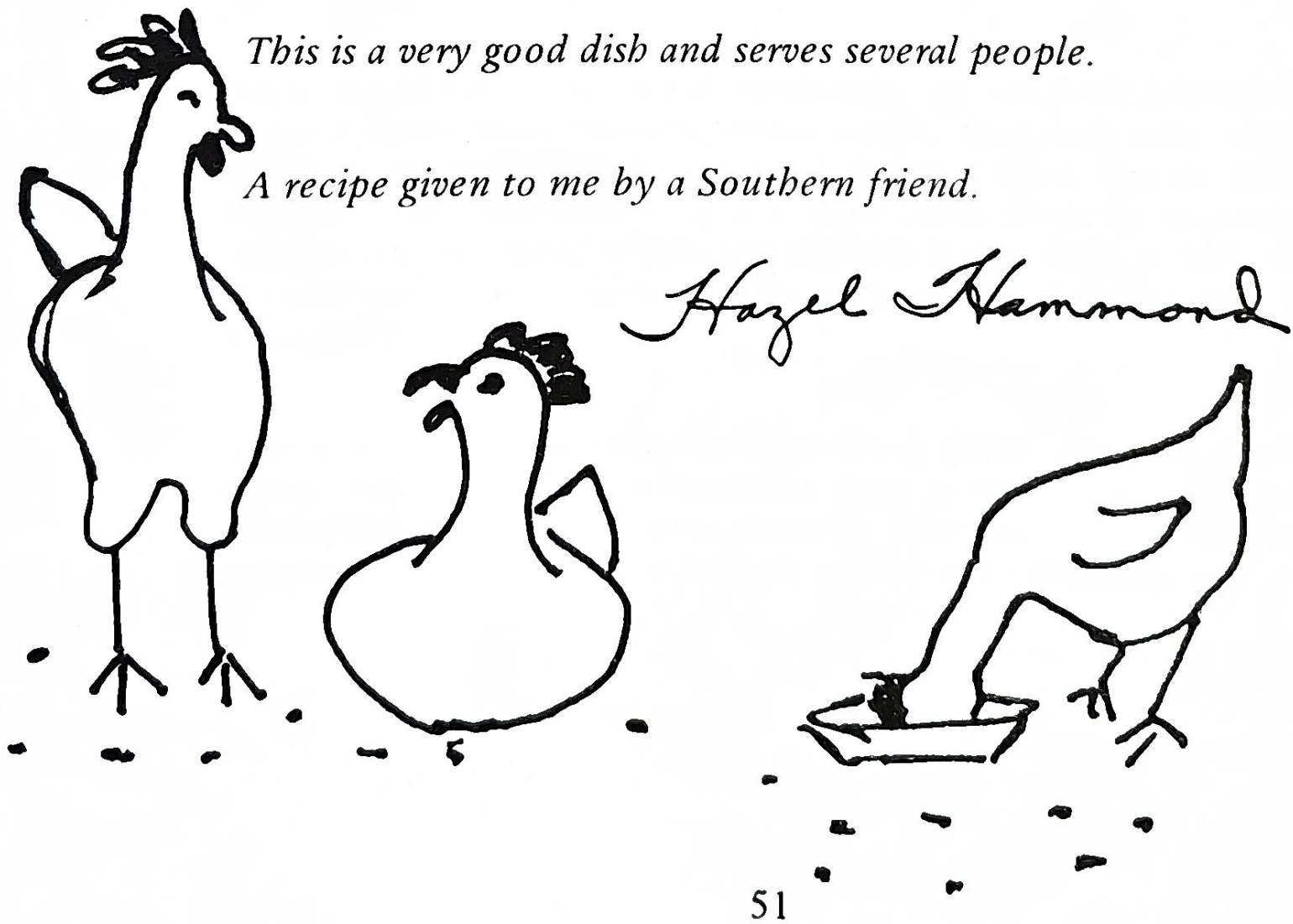
Mix — let stand 1 hour.

Bake in buttered 9x12 dish at 350° for 1 hour.

This is a very good dish and serves several people.

A recipe given to me by a Southern friend.

Hazel Hammond



Crab Meat and Mushrooms in Wine Sauce

1 pound fresh crab meat

1/4 pound fresh mushrooms, sliced, or 1 large can of mushrooms

2 tbsp. butter (to saute fresh mushrooms)

2 tbsp. butter

2 tbsp. flour

1/2 cup milk

1/2 cup white wine

1/4 tsp. dry tarragon

salt to taste

Hot sauce to taste

3/4 cup bread crumbs

Saute mushrooms in butter. (If mushrooms are not fresh add later.) Make a cream sauce blending melted butter, flour and milk, wine, mustard, tarragon, salt, pepper and hot sauce. Cook two or three minutes, then add crab meat and mushrooms. Place in casserole; sprinkle top with bread crumbs and dot with butter. Bake at 350° for 30 minutes uncovered. Serves 4. This can be made with shrimp, or crab meat and shrimp.

This is a creole recipe from the River Road, which runs from Baton Rouge, Louisiana, along the Mississippi River to New Orleans. This is a section that is famous for good cooking. Their cooking is influenced principally by the French and Spanish, and it is truly Southern.

—Margaret Malcolm

"FORK TENDER" ROUND STEAK

This is Ted's recipe. I cremate it but Ted's is just like $2.00 lb. steak.

Use 1/2" Thick Steak

Trim all fat and fascia off leaving only lean — tenderizer - salt - pepper.

Sit for 1-5 hours — place in paper bag with flour-shake 'til coated. Put 1/2" oil in fry pan — cast iron if possible — heat 450°. Place meat in hot fat — cook 1 minute per side.

Drain and serve.

Ted Falconer

Barbecued Marinated Pot Roast

This is a real family favorite. George sticks up his nose at it, because it messes up his barbecue grates, but he has to admit it's delicious.

Marinade

1/2 cup catsup
1/2 cup soy sauce
1/2 cup white sugar
1/4 cup wine
1 tsp. salt
2 buds garlic (minced)

Tenderize pot roast with Adolph's Meat Tenderizer. Pierce meat throughly with fork. Soak in marinade 8 hours or more.

Wait till coals are gray. Place roast on grate about 2" from coals. Cook about 10 minutes each side. Baste with marinade after each turning.

Elevate grill to about 5" from coals. Continue to turn every 10 minutes, basting. Do not baste last two times.

Total cooking time – 45 minutes at the most.

Beeby Kovich

CORNED BEEF AND NOODLE CASSEROLE

1 12 oz. can corned beef

1 can cream of chicken soup

1 can cream of mushroom soup

1/2 cup chopped onion

3/4 cup grated process cheese

1 cup milk

8 oz. package wide noodles

Cook noodles according to directions on package. In a large greased casserole dish, mix all other ingredients, then add the cooked noodles. Top with crushed cornflakes and bake 1 hour at 350°.

A favorite of ours for potluck suppers. Can be made ahead and refrigerated until time to bake.

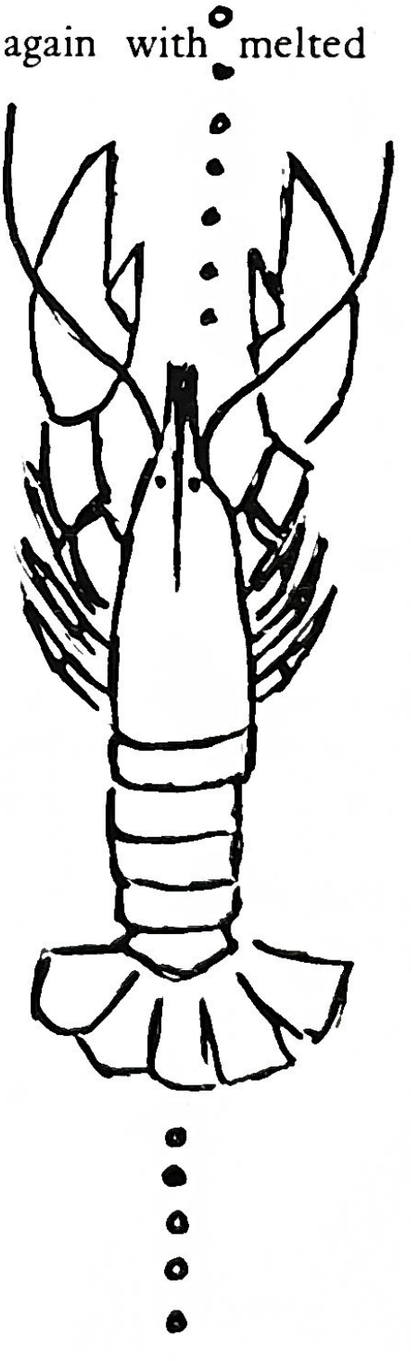
Penny Wulff

LOBSTER

Call fish market one hour before you plan to pick up lobster. On request, they will clean them and prepare them for cooking.

Preheat oven to 500°. Baste lobster with melted butter. Bake exactly 15 minutes. Baste again with melted butter. Serve immediately.

Jan Fossum



CHICKEN ROSEMARY

Marinate chicken breasts in white wine and rosemary, for at least 12 hours.

Flour the chicken and brown in butter or margarine. Make the following sauce and pour over the breasts, and cook covered for an hour and a half.

Sauce

1 stick butter
3 heaping tbsp. of flour
1/2 cup Sherry
2 cans of mushrooms
1 tsp. salt
1/2 tsp. pepper
1 tsp. paprika
2-1/2 cups of chicken broth

This is my favorite for entertaining dinner guests. It can be made ahead of time, and will hold well in the oven. It's perfect for those times when you plan to eat at 8:00, but really eat at 10:00. It can also be frozen, and simply re-heated. It is good with rice cooked in the oven with chicken broth, and a good fruit salad.

—Margaret Malcolm

SHRIMP ORLEANS

Serves 12

2 tbsp. butter

1 clove of garlic, crushed

2 medium onions, sliced

1 lb. fresh mushrooms

4 lbs. cooked shrimp

1 cup sour cream

3 cans cream of mushroom soup

1/4 cup catsup

salt to taste

sprinkle of dill weed

Melt butter in skillet, add onion and garlic; cook till tender, not brown.

Combine soup and catsup; stir in onions, add mushrooms. Cook over low heat until heated through.

Add shrimp and sour cream – just to heat, not cook.

Serve with your favorite rice dish.

Ruth Kilner

Baked Asparagus – Cheese Sandwich

6 slices bread

4 eggs

1 tsp. salt

1/4 tsp. nutmeg

18 cooked asparagus spears

1/2 cup shredded cheddar cheese

2 cups milk

6 slices swiss cheese

1/8 tsp. pepper

1 tbsp. finely chopped onion

Put bread on greased 9x13 pan and cover with cheese slices. Beat eggs, add milk, seasonings, onions and pour over above. Bake 325°, 25 minutes. Top each with 3 asparagus spears. Sprinkle with cheese. Bake 10-15 minutes, until custard sets and top is golden. Allow to stand 5 minutes before serving.

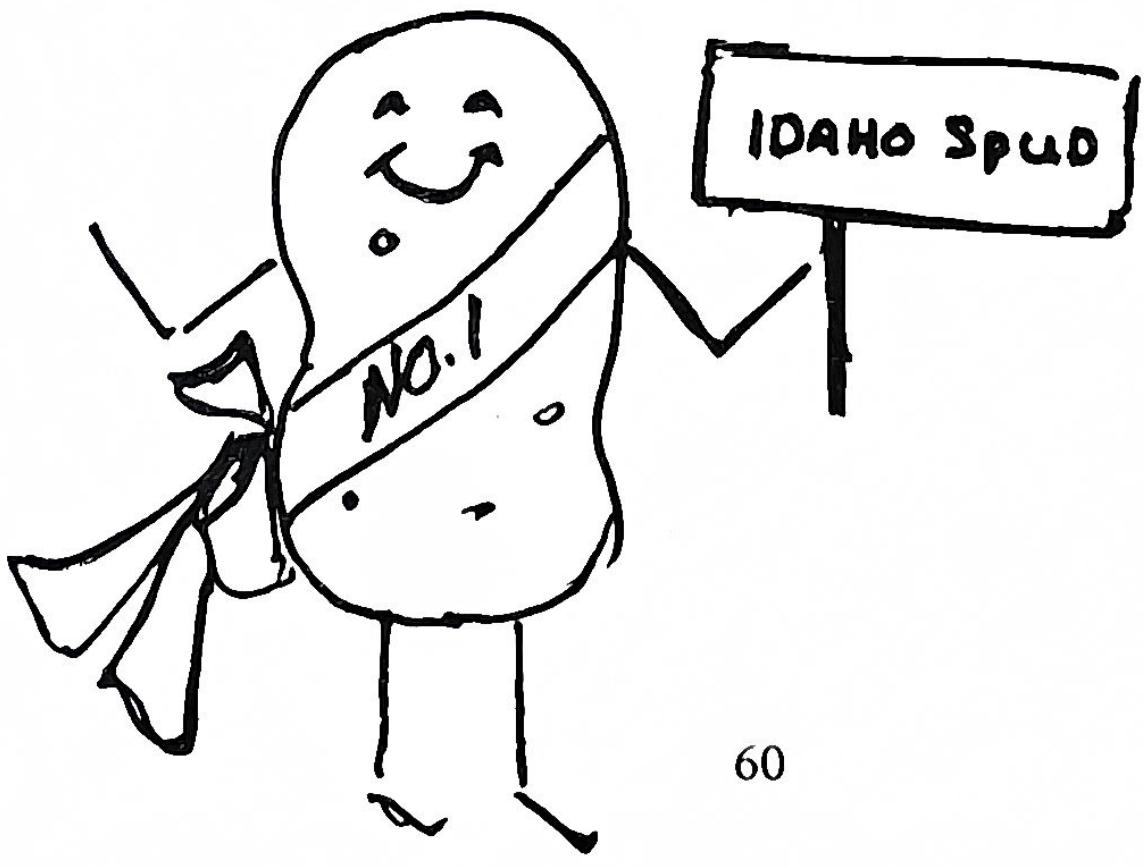
Amelia Williams

Meat-and-Potatoes Casserole

Line the bottom of a casserole with frozen tater tots. Brown 2 pounds of ground chuck with plenty of onions. Season with lemon-pepper marinade (a seasoning-salt thing). Spread over the tater tots. Combine 1 can of golden-mushroom soup with 1/2 cup water. Pour over the chuck and onions. Bake at 350° for 30 minutes. Serves 6.

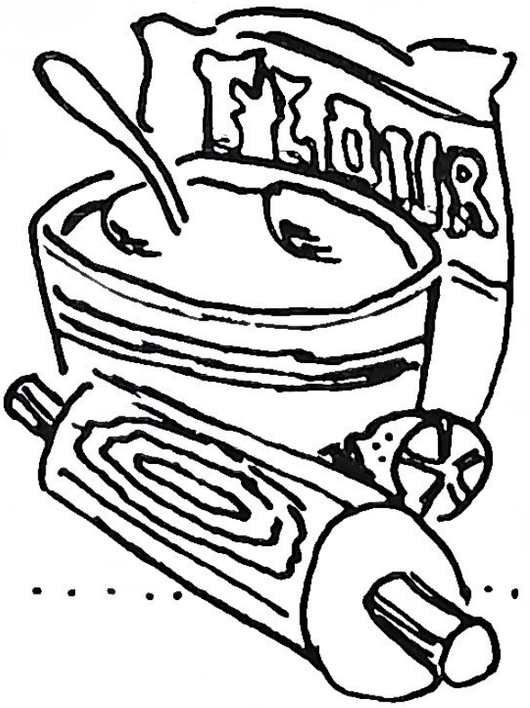
This is a Longview recipe that originated with Marge McClintock. We like it because it is one of the few casseroles that calls for potatoes.

Nancy Leuschel



Recipes

Finishing Schedules



Marshmallow Torte

1 cup powdered sugar
1/2 cup butter
1 small can Hershey's Syrup, or not quite 1 cup
2 egg yolks

Cream above. Add 24 cut marshmallows. Beat until marshmallows are dissolved in mixture. Add 1 cup walnuts. Fold in beaten whites of 2 eggs.

Crumb 12 graham crackers. Put half the crumbs in bottom of 8 x 8 pan; put in pudding and cover with remaining crumbs. Chill. Serve with whipped cream.

This is my grandmother's recipe and even though it is an old one, it is still a favorite with our family.

Adele LeRoux

Oatmeal Cake

Moist and yummy as well as easy to make.

1-1/2 cup boiling water
1 cube margarine
1 cup oatmeal

Put into mixing bowl, cover, and let stand 20 minutes. Stir in: 2 eggs.

Sift together:

1-1/2 cups flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. baking powder

Work in 1 cup brown sugar.

Mix all ingredients *by hand.*

350° 35 minutes in a 9 x 13 pan.

The children like frosting on it but it's good just as it is.

Sally Abel

Apple Pudding Cake

1 cup sugar
1/4 cup shortening
1 egg
2-1/2 cup chopped apples
1 tsp. soda (in apples)
1 cup flour
1 tsp. cinnamon
1 tsp. nutmeg

Bake at 375° for 40 min.

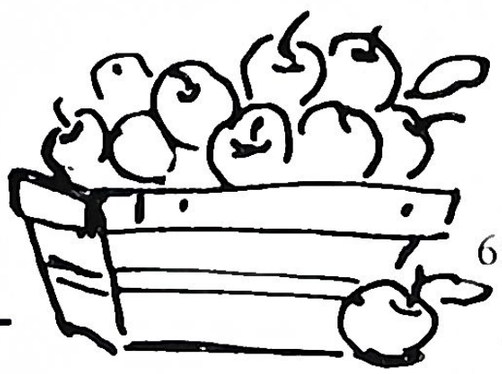
Topping

1/2 cup "Half & Half"
1/2 cup butter or margarine
1 cup sugar
1 tsp. vanilla

Cook in a double boiler about 3 minutes. Thicken with cornstarch (about 2 tbsp. thinned with water).

About a million calories – but worth it.

Pat Cooke



Carrot Cake

1-1/2 cups Wesson oil
2 cups sugar
2 cups sifted cake flour
2 cups grated carrots
1 tsp. salt
2 level tspns. soda
4 eggs (separated)
1 cup raisins
1/2 cup nuts } *(if desired)*

Sift dry ingredients together. Add oil, egg yolks and carrots. Beat well. Fold in beaten egg whites. Add the nuts and raisins.

Bake 45 minutes at 350°.

Makes a large moist cake. Very good with the following cream cheese frosting.

8 oz. cream cheese
1/2 cup butter
2 cups powdered sugar
1 tsp. vanilla

Mix together – spread on cake.

Jackie Paasch

MARSHMALLOW BROWNIE SQUARES (Bar Cookies)

1/2 cup butter or margarine
1 cup sugar
2 eggs, well beaten
2 tbsp. cocoa
3/4 cup flour
1/2 cup nuts
30 large marshmallows cut in half

Cream butter, sugar and eggs, add cocoa and flour, mix. Add nuts. Spread in greased 9x13" pan and bake at 375° for 15 minutes. Remove from oven and put marshmallows on top (cut side down.), return to oven for a few minutes until just melted (not a crust on it). Spread together evenly (pat lightly with fingers). When cool frost with the following:

MINUTE FUDGE FROSTING

1 oz. chocolate finely cut or 3-1/2 tbsp. cocoa
1 cup sugar
1/3 cup milk
1/4 cup Crisco
1/4 tsp. salt

Bring slowly to a full boil, stirring constantly and boil just 1 minute. Add 1 tsp. vanilla, beat until thick, if it is too thick thin with cream.

Cookies are better if not eaten the first day. Two or three days later even better. (The marshmallows are too chewy if eaten the first day.)

It's worth waiting an extra day for these so I usually take them on camping trips.

Teddy Isaacson

Ice Cream Pie Fillings

Line an 8" pie pan (may use glass if you wish) with 1 pt. vanilla or favorite flavor. Cut ice cream brick in 1/2" or less slices and arrange on bottom and rim of pan. With a heated spoon smooth this to fit for a pie crust. Freeze until firm before adding filling.

Sweet 'N Tart Lemon

3 eggs
1/2 cup sugar
1/2 tsp. salt
1/4 cup lemon juice
1 cup whipping cream
1 frozen vanilla pie shell

Beat together 1 whole egg and 2 yolks. Add sugar, salt, and lemon juice. Cook over low heat, stirring constantly until thick. Cool.

Beat egg whites till stiff; then whip cream (no need to wash beaters). Fold cream into lemon mix, next fold in whites. Pour into ice cream shell. Freeze.

(I usually add about 1/2 tsp. lemon rind with the juice for more flavor.)

Cranberry Nut Pie

2 cups fresh or frozen cranberries
1 cup sugar
1 cup heavy cream
1/2 cup chopped nuts
1 vanilla ice cream shell

Put cranberries through food chopper, using fine blade (grind cranberries frozen – less juicy). Add sugar; let stand overnight in frig.

Whip cream. Mix cranberries and nuts. Fold in whipped cream and pour mixture into shell. Freeze. These must be served rather quickly.

This is a favorite from Farm Journal Cook Book.

Doreen Young

MARBLE SQUARES

Mix:

2 eggs
1/4 cup sugar
1 cup brown sugar
3/4 cup flour, sifted
1/2 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt

Divide in two parts. To first half add 1/2 cup coconut. Place in greased 8"x8" pan.

To second half add:

1 square melted chocolate
1 tbsp. butter or margarine
1/4 cup nuts, chopped

Spread over first batter. Bake at 325° for about 30 minutes. Remove from oven. Cut 16 marshmallows in halves and place on top. Return to oven for 2 minutes.

Frosting:

Melt 2 sq. chocolate
3 tbsp. butter or margarine
1/2 tsp. vanilla
1/4 cup cream
confectioners sugar

Jean Welch

Sock It To Me Cake

1 small carton sour cream
1 package Duncan Hines butter cake mix
1/2 cup sugar
3/4 cup oil
4 eggs

1/2 cup chopped nuts
4 tbsp. brown sugar
2 tbsp. powdered sugar
2 tsp. cinnamon

Mix first 5 ingredients and pour most of batter in pan. Sprinkle nuts, brown sugar and cinnamon over top. Then pour in rest of batter. Cook at 350° for about 45 minutes. Dust top with powdered sugar.

This is a recipe I got here in Hot Springs and is a great favorite with everyone.

Hazel Hammond

Strawberry Pie

1 qt. strawberries
1 cup sugar
2 tbsp. cornstarch
1 small pkg. Philadelphia Cream Cheese

Bake pie crust. Spread softened cream cheese on the warm crust. Take about half the berries and spread over that. To remaining berries add sugar and cornstarch. Cook until thick. Pour over filled crust. Chill. Serve with whipped cream.

The cream cheese really adds to the flavor of the berries.

Adele LeRoux

Another Southern one is

Chess Pie

1/2 lb. butter
2 cups sugar
1 tbsp. flour
3 eggs
1 cup milk
1 tsp. vanilla

Cream butter and sugar, add flour and egg yolks, milk and vanilla. Beat whites of egg until stiff but not dry – add them last – folding in – Put in unbaked pie shell and bake 275° 45 min.

This recipe was from Pearline – a terrific cook in Nashville, Tennessee, at the Country Club there – 20 years ago.

Clarice Falconer

STRAWBERRY PIE

1 cup sugar

2 tbsp. cornstarch

Mix together well in a saucepan and add

1 cup water

Boil until thick and clear, stirring often.

Remove from heat and add immediately

2 tbsp. strawberry jello

Stir, cool and pour over

1 quart of whole strawberries in a

9-inch baked pie shell

Serve topped with whipped cream

Strawberry pie is an unbelievably elegant and easy dessert to make.

Penny Wulff

FRUIT DESSERT

Crust:

16 graham crackers, crushed
1/2 cup sugar
1/4 cup butter - softened

Mix and pat on bottom of 9 x 13 pan

Beat until creamy:

2 whole eggs
1/2 cup sugar
1/2 tsp. vanilla

Spread this on crust - bake 12 min. at 350°

Mix:

1 can blueberry pie filling with
1 tsp. lemon juice and spread on top

Refrigerate several hours or overnight.

Serve with whipped cream

Cherry, pineapple or other pie filling may be substituted for blueberry topping. Great for company – can be made the day before.

Jackie Paasch

Orange Candy Cake

1 cup butter

2 cups white sugar

5 eggs

1 tbsp. vanilla

1 8 oz. pkg. of dates (1-1/2 cups)

1 lb. orange candy slices (cut up thin)

2 cups pecans or walnuts

1 4 oz. can of coconut

4 cups sifted flour

1/2 tsp. soda

1 tsp. salt

3/4 cup of buttermilk

Mix nuts, candy and coconut with 1/4 cup of the flour. Mix other ingredients in regular cake method. Line 2 loaf pans or 1 angel cake pan with brown paper. Bake at 300° – 2 hours (loaves).

Pour following syrup over cakes while hot:

1 tsp. each of grated lemon and orange peel

1/4 cup each of orange and lemon juice

1/2 cup powdered sugar

Ruth Kilner

Vermont Maple Syrup Pie

1-1/2 cup cold Maple Syrup

3/4 cup milk

2 eggs, small

1-1/2 tbsp. flour, heaping

Beat well and heat in double boiler until thickened. Cool slightly.

Bake between 2 crusts at 425° F, about 30 to 35 min. Makes 1 large pie.

This may be cooked in pan over direct heat; be careful not to scorch.

Jean Welch

Grasshopper Pie

24 Oreo cream-filled chocolate cookies, finely crushed

1/4 cup Parkay margarine melted

1/4 cup milk

1 jar Kraft Marshmallow cream

1/4 cup Creme de Menthe

2 cups heavy cream, whipped

Combine cookie crumbs and margarine — press into pan, keeping 1/2 cup of mixture for topping. Combine milk and marshmallow cream — gradually add Creme de Menthe to marshmallow cream. When well blended, fold into whipped cream and pour over cookie crumbs — sprinkle with remaining crumbs and freeze.

Wynn McInnes

VIENNESE BROWNIES

1 8-oz. cream cheese
1/3 cup sugar
1 egg
1/4 tsp. almond extract
2 1-oz. squares unsweetened chocolate
1/2 cup butter or margarine
2 eggs
1 cup sugar
3/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt
Sliced almonds

Combine softened cream cheese, sugar, egg and almond extract.

Melt chocolate and margarine; cool. Beat 2 eggs; add sugar and chocolate mixture.

Sift together flour, baking powder and salt; add to chocolate mixture and mix well. Pour half of chocolate batter into greased 8-inch square pan; spread with cream cheese mixture. Top with remaining batter. Sprinkle with sliced almonds. Bake at 350°, 45 minutes.

Because of the creamy filling inside the sweet chocolate brownie – they are delicious!

Mrs. Barbara Egan

Crumb Cake

A family recipe from Canada.

2 cups flour
1 cup white sugar
3/4 cup butter or margarine

Rub above ingredients to crumbs.

Take out a scant cup of crumbs for the top. To the remainder of the crumbs add:

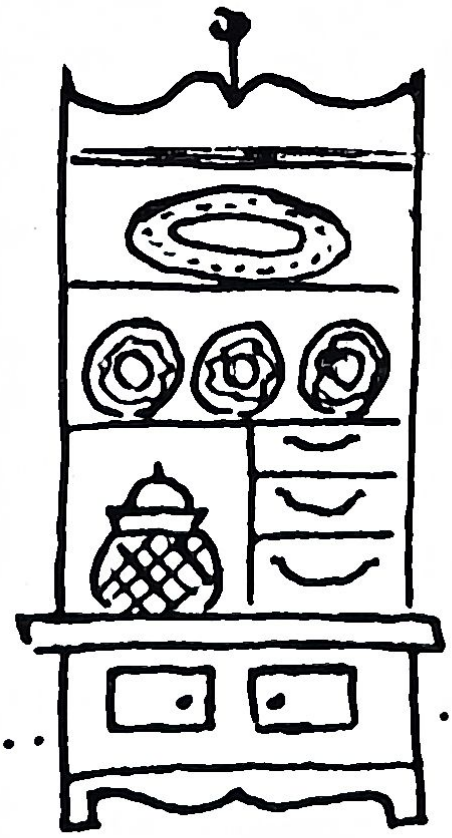
1 egg (slightly beaten)
1 cup sour milk with 1 teaspoon soda beaten in
3/4 tsp. cloves
1 tsp. cinnamon
1 cup chopped dates or raisins

Turn batter into 8"x8" pan—bake in moderate oven after topping with crumbs.

Hazel Hammond

Recipes

Specialty Products



P. Fossum's Deep Breathing
Value Management — Togetherness Special

This sandwich must be eaten as a "Team" effort! Singular consumption for self-improvement is a no-no!

Makings:

1-loaf pumpernickel bread
1 brick natural Limburger cheese
Enough white or Bermuda onions
Stuffed olives (medium)
Tooth picks

Slice bread 7/32" $\overline{R} \pm .005$.
Slice cheese 3/16" $\overline{R} \pm .00005$.
Slice onion 1/8" $\overline{R} \pm 1.5$ (variance compensates for species)

Toast bread — spread with *39¢ spread *(Leverage pt IV para. 3 subprogram 14)

Spread cheese on warm toast — (exhale while spreading but pretend you inhale).

Place onion on cheese.

Complete sandwich → garnish with toothpick and olive. Serve with beer (light or root). Consume 2 and get full performance category 7 — (breath).

Sweet Chunk Pickles

14 to 16 large cukes.
Place in covered container and pour boiling water over for 4 mornings – on 5th morning slice in chunks.

Syrup:

1 qt. vinegar
8 cups sugar
2 tbsp. mixed pickling spice.
1-3/4 tbsp. salt (not iodized)
Few drops green coloring

Boil syrup together and pour over sliced cukes – drain and repeat for 3 mornings. On 4th morning bring to boil – pack and seal.

Hazel Hammond

BAKED CURRIED FRUIT

1 can (clingstone) peaches
1 can pineapple chunks
1 can pears
5 maraschino cherries
1/3 cup butter
3/4 cup brown sugar

Heat oven to 350°. Drain and dry fruit on paper towel – arrange in casserole. Melt butter and sugar. Add 4 teaspoons curry powder. Bake 1 hour uncovered the day before using. Refrigerate. Before serving heat 1 hour.

Delicious when served with oven fried chicken or roast turkey.

Wynn McInnes

SOURDOUGH RECIPES
BY
CHUCK GOLL

The starter for these sourdough recipes came originally from the gold fields in California in the 1860's. From there it was used by the early loggers in Humboldt County, California.

It was taken into the country around Roseburg, Oregon and used in the logging camps. The present starter was obtained from a veterinarian in Arcata, California whose ancestors worked the California gold fields.

Sourdough Hotcakes

Mix together night before:
2 cups flour
1/2 cup sugar

Add and stir thoroughly
2 cups milk
1/3 cup starter

Place mixture in warm area overnight (68° F – 78° F)

Next Morning

Remove 1/3 cup starter (save)

Heat until warm
1/2 cup milk

Add to milk and stir thoroughly:
2 eggs
1/3 tsp. salt

Add milk and eggs to batter from night before.

Sprinkle 1 tsp. soda on batter.

Fold the entire batter 16 times and allow to stand 8 minutes – then use.

Chuck Goll

Cowboy Biscuits

Mix together night before same as hot cakes.

Next Morning:

Remove 1/3 cup starter (save)

Mix Together
- 1/2 cup flour
- 1 tbsp. sugar
- 3/4 tsp. salt
- 1 tsp. baking powder (dbl. acting)
- 1/2 tsp. soda

Turn soft batter onto 1 cup flour on board. Sift mixture from above on top of spread-out batter. Mix with hands, kneading lightly to get consistency. Roll out to 1/2" thick. Cut out biscuits with cutter and dip in warm bacon grease. Place close together in cast-iron skillet and set in warm place to rise for 1/2 hour. Bake 30-35 min. @ 375°.

Sourdough starter available on request.

Chuck Goll

Recipes